

CHICKEN SOUP OR CANJA



Ingredients (serves 6 people):

- 1 tbsp olive oil
- 1 chopped onion
- 1 minced garlic
- 1 stalk of chopped celery
- 1 bone-in chicken breast
- 1 bay leaf
- 2 tomatoes chopped without skin and seeds
- 1 liter of chicken stock
- 1 cup washed rice
- 2 tbsp chopped parsley
- Salt to taste
- Freshly ground black pepper to taste
- Grated Parmesan cheese to taste

Preparation:

1. In pan with plenty of water cook chicken with bay leaf, salt and grain black pepper.

2. Allow to cool and shred.
3. Strain and set aside the cooking water in the chicken.
4. Heat olive oil and sauté onion, garlic and celery.
5. Brown the shredded chicken breast and add the tomatoes.
6. Cook for a few minutes until the tomatoes crumble.
7. Add the reserved chicken stock.
8. Cook for about 15 minutes.
9. Season with salt and freshly ground black pepper.
10. Add rice and cook over low heat until cooked.
11. Turn off the heat and add the chopped parsley.
12. Serve in grated Parmesan cheese bowls to taste.